



Safe methods – SM1

The Calamity Café

Overview of activity:	<p>This activity can be used in many ways:</p> <ul style="list-style-type: none"> • to identify control methods • to summarise a cross-contamination topic • as an extension activity for more able learners • as a revision exercise • to check learning at the start or end of a session
Learning objective:	To identify control methods for a given situation.
Target audience:	Primarily for level 2 learners, although may be used as a basis for discussion with level 1s and as a recap activity for all levels.
Additional resources required:	None.
Estimated duration of activity:	20-30 minutes.
Links to other resources:	
Guidance notes:	<p>This activity can be completed in many ways. It can be used as a guide for discussion or, as an individual exercise to develop or check learning, to be completed in pairs or small groups.</p> <p>Rather than issue the sheet as below, it may be appropriate to copy each activity onto cards to be issued around a group, with the responses fed back at the end. In certain situations it may be adapted for use as a role-play activity.</p>

Cross-contamination – control measures

This is your first day in the Calamity Café and you can tell from the start that things do not appear to be right. Listed below is a series of events you notice during your shift.

- a. A fly lands on a pile of uncovered rubbish by the back door to the kitchen before moving onto a cream cake sitting in the kitchen.
- b. After going to the toilet, a food handler enters the kitchen and starts making ham sandwiches.
- c. A food handler, who is late for work, forgets to tie her hair back, wear a hairnet or a hat and starts preparing coleslaw.
- d. Another member of staff, also late for work – because they suffered from sickness and diarrhoea all night – starts work making fruit salad.
- e. Although only a small cut, blood starts seeping through a chef's waterproof dressing, dripping into the stew she is preparing.
- f. After preparing the coleslaw, the chef moves on to prepare some raw chicken. Using the same equipment, she then starts slicing cooked ham for plated salads.
- g. The chicken pieces are then stored in the refrigerator on a small plate, above a large cooked ham.
- h. When cleaning the kitchen before service, the chef cleans down the work surface in the veg section and, using the same cloth, moves on to clean the pastry section.
- i. In the middle of service, a chef due to start work later in the day walks into the kitchen wearing his outdoor clothing.

For each of the situations use the SFBB pack to:

1. Describe the contamination problem.
2. Suggest at least one control measure that staff should have followed to protect food from contamination.